



→ Tasting Notes

Oliver Apple Pie features tart, crisp apple, soft vanilla, and comforting notes of cinnamon, brown sugar, and nutmeg. Aroma is of warmth and gentle, sweet spice — bottling the kitchen on Thanksgiving morning.

→ Vinification

- We use our state-of-the-art winemaking facility to capture the flavors of our freshly pressed apples. Apples are literally pressed by our apple suppliers one day before fermentation begins.
- We cold ferment the apple juice and arrest fermentation at just the right time.
- Our winemaking process is designed to be as gentle on the fruit as possible.

SOURCES

Midwest apples

BLEND

The blend of apples varies from batch to batch, but generally includes: Ida Red, Jonathan, Golden Delicious, Red Delicious, Empire, and Gala apples.

ALCOHOL

10%

RESIDUAL SUGAR

8.3%

ACIDITY

0.53g/100ml

pH

3.59



OLIVER
WINERY & VINEYARDS